

ANTIPASTI

Dinner

Fritto Misto

Fried zucchini with artichokes

\$7.95

Mozzarella Casareccia

Fresh mozzarella with tomato in olive oil

\$8.95

Calamari Fritti

Lightly buttered deep-fried calamari served with tomato sauce and lemon

\$8.95

Carpaccio di Filetto di Bue

Thinly sliced beef with mushrooms and parmesan cheese shavings flavored with tartufo oil

\$10.95

Carpaccio Oggi

Thinly sliced smoked salmon with capers and shiitaki mushrooms in arugula pesto

\$10.95

Bresaola della Valtellina

Sliced cured beef with sauteed onions in balsamic vinegar reduction

\$11.95

Fritto di Pesce

Fried calamari with large size shrimp

\$12.95

INSALATE

Dinner

Insalata Romana

Romaine lettuce with croutons in Caesar dressing

\$6.95

Insalata della Casa

Fresh mesclun salad in house dressing

\$7.95

Marinata di Carciofi

Marinated artichokes with sliced parmesan cheese

\$7.95

Insalata di Spinaci

Spinach salad with Grana parmesan cheese
and orange wedges

\$7.95

Radicchio e Caprino

Fresh arugula salad with grilled tomato
and parmesan cheese

\$8.95

Cipolle al Prosciutto Cotto

Sweet onion salad with a Julienne of Italian ham
and dry fruit

\$8.95

Cuori di Palma e Granseola

Hearts of palm with crab meat

\$11.95

ZUPPE

Dinner

M inestra di V egetali

A Classic Italian interpretation
of vegetable soup

\$7.95

C alamari

Calamari soup with toasted bread

\$8.95

P asta e F agioli

Broken pasta with Italian beans

\$7.95

C ozze in B ianco

Steamed mussels in white sauce

\$7.95

T ortellini

Pasta stuffed with meat
in a lemon-infused chicken broth

\$10.95

PASTA

Dinner

S paghetti V ongole

Pasta with fresh clams
in tomato sauce
\$13.95

C avatelli alla P anna

Small pasta with shiitaki
mushrooms and Italian ham in
cream sauce
\$13.95

P aglia e F ieno

Two tone pasta
with eggplants and
fresh mozzarella
in tomato sauce
\$13.95

B orsini di R icotta

Round pasta stuffed with ricotta
cheese and spinach in cream
sauce
\$13.95

S paghetti fra' D iavolo

Pasta topped with a
one-pound lobster
in a spicy tomato sauce
\$22.95

G nocchi ai T re F ormaggi

Potato dumplings
with arugula
in a three cheese sauce
\$13.95

L inguine S coglio

Flat pasta with mussels, shrimp
and calamari in your choice of
tomato or white wine sauce
\$15.95

C annelloni al F orno

Our own chef's creation
of pasta stuffed with veal
and vegetables topped
with fontina cheese
in aurora sauce
\$15.95

PESCE

Dinner

C ioppino di P esce

Assorted fish in fish broth

\$20.95

C apesante all'O lio L imonato

Jumbo sea scallops sautéed in lemon-infused olive oil

served with a touch of tomato sauce

\$21.95

C oda di R ospo al V ino S iciliano

Fresh Monkfish with pine nuts and fennel pollen

in Sicilian white wine sauce

\$21.95

S almone alle O live

Fresh Canadian salmon

sauteed with cheery tomatoes and black olives

\$21.95

B ranzino al F orno

Fresh Italian striped bass filet

baked with artichokes in white wine sauce

\$21.95

S campi al V ermouth

Large size shrimp with shiitaki mushrooms, rosemary, garlic and olive

oil in dry vermouth sauce

\$23.95

CARNE

Dinner

P etto di P ollo ai V egetali

Chicken breast with zucchini, shiitaki mushrooms
in dry white wine with green peppercorn

\$17.95

V itello M arsala

Veal Scaloppine with shiitaki mushrooms
in Marsala white wine sauce

\$22.95

P etto di P ollo all'U vetta

Chicken breast with olives and golden raisins

\$17.95

F egato V eneziana

Fresh calf liver with onions

\$18.95

P ollo al V ino S anto

Chicken breast with gorgonzola cheese
and spinach in Italian desert wine

\$18.95

V itello G iudea

Veal Scaloppine with artichokes in Chablis wine sauce

\$22.95

S caloppine alla S alsa di L imone

Thinly sliced Veal topped with spinach and fontina cheese in lemon sauce

\$21.95

O ssobuco di V itello

Veal Shank over vegetable cremolade in tomato sauce

\$23.95

DOLCI

Dinner

C rema al C aramello

Cream Caramel

served with lady fingers...made in house daily

\$7.95

T iramisu

Mascarpone cheese

layered with savoiardi cookies

dipped in Espresso coffee

and served with chocolate sauce...another Café Oggi authentic recipe

\$7.95

S orbetto I taliano

Your choice of peach or lemon sorbet,

each in its own shell,

directly imported from Italy

\$9.95

S trudel I taliano

Our very own spin on warm apple strudel

topped with Italian vanilla ice cream

\$8.95

BEVANDE

Dinner

American Coffee

(Decaffeinated Available)

\$3.50

Hot Tea

(Herbal tea available)

\$3.50

Espresso

\$3.00

Cappuccino

\$4.50

Café Oggi

Coffee with Amaretto and Bailey's liqueur
topped with whipped cream

\$9.00

BEVANDE FINALE

Prosecco del Veneto

SPUMANTI

From Italy, By the Glass

\$10.95

Merlot & Montepulciano

From Italy, By the Glass

\$7.95

Chardonnay & Pinot Grigio

From Italy, By the Glass

\$7.95